

Standardized Recipe Form

Recipe Name Cheese Biscuits (Red Lobster Style) Category Breads Recipe # _____

(i.e., entrée, breads)

Process: 2 (1= No cook; 2= Cook and same day serve; 3= Cook, cool, reheat, serve; 4= SOP controlled)

Ingredients * Indicates a commodity item (Local) Indicates a local item	Servings		Directions: Include <i>step-by-step instructions</i> , the <i>critical control points (CCP)</i> (specific points at which a hazard can be reduced, eliminated or prevented) and <i>critical limit</i> (time and/or temperature that must be achieved to control a hazard).
	50	100	
Low fat Bakery Mix (biscuit type)* 2% milk (Local) Fat-free shredded cheddar cheese* Melted margarine with garlic powder to taste	3 lb + 5 1/3 oz 1 qt + 1 3/8 cups 13 1/3 oz	6 lbs 11 oz 2 qts + 2 3/4 C 1 lb 11 oz	1. Mix bakery mix and milk in mixing bowl 2. Add cheese 3. Mix until blended 4. Use #16 scoop 5. Bake in sheet pans on parchment paper at 400°F for 10 minutes in convection oven. 6. Butter tops while still hot

Serving Size #16 scoop

Pan Size Full Sheet Pan

Yield _____

Number of Pans _____

Meal Pattern (Based on Serving Size): _____

_____ Meat/Meat Alternative

_____ Fruit/Vegetable

1 Grains/Breads

Oven Temperature & Baking Time:

Temperature Minutes

Conventional _____

Convection 400 10

If available, **Nutrition Analysis:** **Serving Size:** _____

145 Calories 1.14 Saturated Fat (g) 1.0 Vitamin C (mg)

544 Protein (g) 499 Sodium (mg) 249.5 Vitamin A (IU)

4.60 Total Fat (g) 2.21 Fiber (g) 152.4 Calcium (mg)

28.4 % Calories from Total Fat 1.23 Iron (mg)

Recipe shared by Helen Winkley, Sweet Grass County High School, Big Timber, Montana and Vicki Gruber, Clancy Schools, Clancy, Montana.

Recipe submitted by Kennie Johnson, OPI.